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TWO HUNDRED AND FIVE

RECIPES

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TRINITY'S LADIES.

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Coffee, Angostura.
Saleratus.
Saffron,
Celery Salt.
Alum.
Chamomile, German.
Salt Petre.
Pickle Spice.
Sulphur.
Nutmeg,
Salts, Epsom.
Salts, Rochelle,
Mixed Spice.
Beeswax.
Flax Seed, Ground.
Camphor Gum.
Borax, Powdered.
Insect Powder.

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Pepper, White.
Pepper, Cayenne.
Cloves.
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Ginger, African.
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Vanilla.
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Essence Peppermint.
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Spirits Hartshorn.
Arnica.
Bay Rum.

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Sweet Oil.
Castor Oil.
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Mixed Bird Seed.
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Rape "
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Celery "
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Mustard "
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Thyme, "
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Hath unpunished forgotten the hour of his dinner!
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But where is the man that can live without dining?"

— Lucile.

TWO HUNDRED AND FIVE

RECIPES

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TRINITY'S: LADIES.

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TWO HUNDRED AND FIVE RECIPES.

SOUPS.

BOUILLON.

For one gallon of soup use ten pounds good beef shank, five quarts of water, one large onion, one carrot, one slice of turnip, three blades of celery, or one tablespoon of celery seed, three doz. pepper corns, six cloves, stick of cinnamon, three teaspoons salt, two sprigs each of parsley, thyme, summer savoy, three bay leaves, one leaf of sage. Put the meat in a soup kettle with cold water. Heat slowly; when the water begins to boil skim carefully, after skimming move the kettle to the back of the range where it will be kept to a boiling point for six hours. A slight bubbling at the sides of the kettle is sufficient cooking. At the end of six hours, you add the salt, spice, vegetables and herbs; after adding these simmer one hour longer. Strain immediately and set away to cool. The next day remove all the fat from the stock (which should be in a firm jelly). Beat the whites of three eggs until light, and with shells add to the stock, let come to a boiling point for twenty

minutes. Strain through a napkin, and if not ready for use set away in a cold place. When ready to serve add a wineglass of wine. This stock will keep in winter a week.

CORN SOUP.

One pint grated corn, three pints boiling water or stock, one pint of hot milk, three tablespoons of butter, two even tablespoons of flour, yolks of two eggs, salt and pepper to suit the taste. Put the cobs into the water or stock and boil half an hour. Remove them and put in the corn and boil until soft (about twenty minutes). Let it simmer while you rub the butter and flour together; add this and stir until it thickens, and then put in the boiling milk and cool a minute, and add the beaten yolks and serve immediately.

CELERY SOUP.

Three roots of celery, one quart of milk, one tablespoon of butter, two tablespoons of flour, one pint of water; small slice of onion. Cut the celery into small pieces, cover with the water and boil thirty minutes. Then press it through a colander. Put the milk on in a farina boiler and add to it the celery and onion. Rub the butter and flour together and stir into the boiling soup until it thickens. Season with salt and pepper, and serve at once.

BEEF SOUP.

Boil a soup bone the day before wanting it; skim the grease off next day, and melt the jelly. In this boil four or five potatoes and one or two

onions ; add about one large table-spoonful of rice ; add salt and pepper to suit taste.

POTATO SOUP.

One dozen potatoes boiled in water, enough to cover them. When thoroughly done, rub through a sieve. Add as much milk as potato to the water in which they were boiled, and boil all together five minutes. Then add half a cupful of butter, a little salt and sprigs of parsley.

TOMATO SOUP No. 1.

Three quarts of ripe tomatoes, one beet, one turnip, one onion, one carrot ; boil one hour. Chop the vegetables. When soft strain through a sieve. Rub three table-spoonfuls of flour, and butter the size of an egg, and stir in the kettle after straining the vegetables ; add salt and pepper to suit the taste. This may also be made by using one can of tomatoes, one quart of boiling water, and one-half of each of the vegetables.

TOMATO SOUP No. 2.

One quart can of tomatoes, one quart of water and one half cup of cream. Rub a small piece of butter full of flour, add cayenne pepper and salt.

CREAM TOMATO SOUP.

Boil four hours a knuckle of veal, with one head of celery. Strain, add part a can of tomatoes and boil slowly one-half hour longer, strain again. Mix one tablespoon of cracker powder with a cup of cream, add to it a little of the soup to prevent

curdling,—mix thoroughly. Pour all back into the kettle, boil gently a few minutes, and serve. Season with pepper and salt to taste.

MOCK BISQUE SOUP.

One quart can of tomatoes, one quart of milk, one tablespoon of flour, butter the size of an egg, pepper and salt to taste, one half teaspoon of soda. Put the milk on to boil in a double boiler, mix the flour smoothly, and add to the milk. Warm the tomatoes then strain through a sieve fine enough to keep the seeds; add butter, salt and pepper to the milk, and then the tomatoes. Serve immediately. Do not boil the tomatoes and milk together.

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BREADS.

CALLIE HILLMAN'S LIGHTING YEAST.

Boil eight good sized potatoes, mash them fine, add one cup of sugar, one-half cup of salt, use the water the potatoes cooked in, adding enough more water to make one gallon. Have ready one pint of flour stirred into a thick batter, into which one yeast cake has been put, and when light stir into the potato mixture, taking care it is not hot enough to scald. Cover well and leave to rise; when light, either put in glass fruit jars or in a tightly covered stone jar. One pint of this makes one loaf of bread or eighteen biscuits.

PARKER HOUSE ROLLS No. 1

Makes thirty rolls.

Two quarts of flour, measured after sifting. Mix with one tablespoon of sugar, one teaspoon of salt. Rub in one tablespoon of lard or butter. Boil one pint of milk and cool it; when it is luke warm add one half cake of compressed yeast, dissolved in half a cup of luke warm water or milk. Make a hole in the flour and pour in the milk and yeast, stirring in just enough flour to make a thin batter. Cover and let rise over night, and in the morning stir in the rest of the flour and knead for twenty minutes, using enough more flour to make a stiff dough. Let it rise again. When light, roll out half an inch thick and cut out with a biscuit

cutter, coat half of the top with melted butter and lap over. Let them rise again until very light. Bake ten to fifteen minutes in a hot oven. If not allowed to rise over night use a whole cake of yeast.

PARKER HOUSE ROLLS No. 2

One cup each of yeast and warm milk, two tablespoons melted lard, two tablespoons of sugar, a pinch of salt, and flour enough to make a dough as soft as can be kneaded. Let rise until light; knead again and roll out half an inch thick. Cut out with a biscuit cutter, butter, lap over and let rise until light. Bake in a quick oven.

GRAHAM MUFFINS.

Two cups of sweet milk, two tablespoons brown sugar, one teaspoon soda and two teaspoons cream tartar; a little salt and graham flour enough to make stiff. Bake in gem tins.

TEA CAKES.

Half cup sugar, one cup sweet milk, half cup butter, three cups flour, two eggs, two teaspoons baking powder. Beat well before adding baking powder. Bake in gem tins.

GRAHAM GEMS No. 1.

Three cups sour milk, one teaspoon soda, one teaspoon salt, one tablespoon brown sugar, one tablespoon melted lard and one egg. To the egg add the milk, then the sugar, then graham flour with soda and last the melted lard. Make stiff

batter so that it will drop from the spoon. Have greased gem pans very hot and bake fifteen minutes in a hot oven.

MUFFINS.

To each quart of sweet milk add two eggs well beaten, lump of butter, size of a small egg, and flour enough to make a stiff batter. Stir in half pint of yeast. Let them stand until very light, then bake on a griddle. If wanted for breakfast mix the night before, and if for tea in the morning.

BROWN BREAD.

Three cups Graham flour, one of flour, two of sour milk, one of sweet milk, half cup of molasses, two teaspoons of soda. Steam for three hours then bake half an hour.

GRAHAM BREAD.

One and a half pints sour milk, two-thirds cup molasses, half teaspoon salt, two teaspoons soda dissolved in a little hot water. Add as much Graham flour as can be easily stirred with a spoon. Bake an hour or more.

POP OVERS.

Two eggs, two cups of sweet milk. Beat the eggs separately and add milk, two cups of flour. two teaspoons baking powder and a pinch of salt, Bake in muffin tins and in a hot oven.

CORN BREAD.

Mix over night eight tablespoons corn meal, two tablespoons of flour, and one tablespoon corn starch, one teaspoon of salt, and milk to wet

thoroughly. In the morning, add one egg, one tablespoon of sugar, one tablespoon of melted butter, and one teaspoon of soda dissolved in a little *hot* water. Beat well and bake in a hot oven.

CORN CAKE.

Half cup sugar, one cup corn meal, one cup flour, one and a half teaspoons baking powder, one cup milk, two eggs not beaten, three tablespoons melted butter; bake in a square tin for twenty minutes.

AUNTIE'S EGG BREAD or SOUTHERN CORN BREAD.

Two eggs, one tablespoon lard, one pint buttermilk, half teaspoon soda, one pint corn meal, salt to taste. Melt the lard in the vessel for baking, and pour into batter leaving enough in the pan to keep from sticking.

JOHNNY CAKE.

One tablespoon of butter, two tablespoons sugar, one cup of sweet milk, one egg, one cup of flour, one cup of Indian meal, two teaspoons of baking powder.

FRITTERS.

One cup of milk, one egg, two teaspoons baking powder, a little salt, flour enough to make a stiff batter. Have ready a kettle with hot lard in it. Drop the batter by the spoonful in the hot fat, and fry quickly. Serve while hot with maple syrup.

GRAHAMS GEMS No. 2.

One tablespoon of molasses, a pinch of salt, one teaspoon of soda dissolved in a pint bowl of sour milk, about three fourths full; Graham flour enough to make a stiff batter. Have gem irons, well greased and hot, fill with the batter and bake in a hot oven.

SALLY LUNN.

One cup of sweet milk, two tablespoons of sugar, one egg, butter the size of an egg, two teaspoons of baking powder, one pint of flour. Bake for lunch or tea in a round tin.

GREEN CORN GRIDDLE CAKES.

Twelve ears of boiled corn grated fine, one tablespoon of sugar, two eggs, two tablespoons of flour, one teaspoon of salt. Stir all together, and bake on a hot griddle. They must be well cooked. Serve hot with maple syrup or butter and sugar.

KOOCHEN. A German Bread.

One quart of milk, one yeast cake dissolved in a little warm milk or water, care being taken *not* to scald the yeast cake; one-half teaspoon salt. Set same as bread over night. In the morning add one cup of sugar, one cup of currants, two tablespoons butter, two eggs, a little nutmeg, and flour enough to roll out, like biscuit dough. Put in pans, and set in a warm place, until light. When light cover the top with a coating of warm milk and apply a dressing made of two teaspoons sugar and one-half teaspoon cinnamon. Bake about fifteen minutes.

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OYSTERS.

ESCALOPED OYSTERS.

Put layer of rolled crackers in the bottom of a pudding dish, then a layer of oysters (drain the oysters and remove all pieces of shells) season with pepper and salt, and sprinkle with bits butter. So on until the dish in full, then pour over the whole one coffee cup of milk. Bake three-quarters of an hour.

A BREAKFAST DISH OF OYSTERS.

One pint of select oysters, a piece of nice breakfast bacon, cut into thin slices. Take one slice, place an oyster on one-half, fold the other over, and fasten with a wooden tooth pick. Place in a frying pan and fry without seasoning until the bacon is done. These are very nice served hot with buckwheat cakes for a winter breakfast.

CREAMED OYSTERS.

Fifty shell oysters (or one quart of selects), one quart of milk and cream equal parts, butter, pepper and salt to suit the taste. Put the milk and oysters in separate kettles to heat (the oysters in their own liquid) and let them come to a boil. When the oysters are sufficiently cooked, skim ; then take them out of their liquid and put in some dish to keep warm. Put the milk and liquid

together. Season to taste and thicken with powdered crackers. When sufficiently thick stir in the oysters.

OYSTER FRITTERS.

Drain the liquor from the oysters and to one cupful of the liquor, add the same quantity of milk, three eggs, a little salt and flour enough for a thin batter. Have ready in a frying-pan a few spoons of lard; heat very hot and drop the oyster in by the tablespoon. Try a spoonful first, to satisfy yourself that the lard is hot enough and that the fritter is the right size. Take from the pan as soon as they are done, and serve while hot. You may chop the oyster and add them to the batter, or, the oyster may be whole, enveloped in the batter, one oyster in each fritter, in this case the batter should be a little stiffer.

OYSTER STEW.

Pour one quart of cold water over one quart of oysters, strain all the liquor off the oysters into the kettle and set over the fire. When it boils add salt, one-fourth pound of butter, a tablespoon of flour, mix in a little milk until smooth, boil again and add oysters. As soon as they boil, serve at once. If milk is prefered, cook as directed above, only, use one pint of cold water and have a pint of milk hot, in the tureen into which pour the oysters when boiled.

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CROQUETTES.

CHICKEN CROQUETTES.

Boil a large tender chicken, with an onion thrown in water. Season with pepper and salt. When cooked cut the chicken into small pieces, mince the half of a small onion, with two sprigs of parsley. Put an ounce of butter in a sauce pan. When hot put in the onion and parsley with half tea cup of flour; stew until a light brown, then pour over a tea cup of soup stock and stir until a smooth paste is formed, add salt, pepper, a little grated nutmeg, and the juice of a small lemon. Mix well and put in the chicken, mould into croquette shape, dip in egg, then in grated bread crumbs, and fry in boiling lard.

VEAL CROQUETTES.

Put two ounces of butter, in a sauce pan. Mince and fry one-half an onion in it, add two large cupsful of cold finely chopped veal, a slice of bread soaked in water, and squeeze dry, a little, thyme, chopped parsley, grated nutmeg, and lemon peel, with salt and pepper. When thoroughly heated take from the range and add one tablespoon of cream, and a well beaten egg. Mix thoroughly and set away to cool. When cold make in little rolls, dip in beaten egg and fry in boiling fat.

RICE CROQUETTES.

Half cup rice boiled in water until soft and thick and the yolks of two eggs mixed in right well; after taking off the fire, salt, sugar and flavor to suit the taste, and a tablespoon of butter. When cold make into shape, and just before putting them into the hot fat, dip them in beaten egg, and then in bread crumbs.

LOBSTER CROQUETTES.

Chop lobster very fine, mix with pepper, salt and bread crumbs and a little parsley. Moisten with cream and a small piece of butter. Shape with the hands, dip in beaten egg and roll in bread crumbs, then fry.

OYSTER CROQUETTS.

Take one cup of cold chicken chopped fine, one saucerful of cold oysters also chopped, half cup rolled crackers or sifted bread crumbs, one egg beaten well, one tablespoon butter, over which pour a little hot water (four tablespoons), pepper and salt. Form into long rolls or small squares; roll in cracker or bread crumbs and fry in very hot lard.

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MEATS.

ROAST TURKEY.

Carefully pluck the bird, singe it, and wipe thoroughly with a cloth; draw it, preserve the liver and gizzard, and be particular not to break the gall bag, as no washing will remove the bitter taste it imparts where it once touches. Wash it inside well and wipe it thoroughly with a dry cloth. Cut off the neck close to the back, but leave enough of the crop skin to turn over; break the leg bones close below the knee, and flatten the breast to make it look plump. Have ready your dressing of bread crumbs, mixed with butter, pepper, salt, one egg and one pint of oysters, straining the liquor off, fill the breast with this and sew the neck over to the back. Be particular that the turkey is firmly trussed. Dredge lightly with flour. Baste often.

ESCALOPED TURKEY.

Moisten bread crumbs with a little milk, butter a baking dish and in it a layer of crumbs, then a layer of chopped (not very fine) cold turkey seasoned with salt and pepper, then a layer of crumbs, and so on until the dish is full. If any dressing or gravy has been left add it. Make a thickening of one or two eggs, half cup of milk, and quarter cup of butter and bread crumbs; season

and spread over the top, cover and bake half an hour, then remove the cover and let it brown.

ESCALOPED VEAL.

Chop the remains of cold roast real fine, season with pepper and salt. Put a layer of cracker crumbs, rolled fine, or bread grated fine in the bottom of a baking dish, a few bits of butter, and another layer of meat, then another layer of cracker or bread crumbs, and so on until the dish is full. Turn over the whole, the gravy which has been left. This is a nice way of using the fragments of cold veal.

CHICKEN LOAF.

The meat of one or two chickens, boiled tender and chopped fine; line a mold with hard boiled eggs sliced thin. Season the chicken well and moisten it with the liquor in which it was boiled, then press it into the mold. Serve in thin slices when cold.

CHICKEN PATTIES.

Chop finely cold chicken (boiled or roasted). Season with pepper, salt, parsley and onion, moisten with chicken gravy or cream. Make a rich pastry and mold in shape as for tarts. Fill the pastry with the chicken; sprinkle cracker crumbs and bits of butter over the top and bake in a hot oven.

FRIED TURKEY.

Slice in thin pieces the remains of a roasted turkey. Make a batter of beaten eggs and bread

crumbs seasoned with pepper and salt; dip the pieces into this and fry a light brown. Make a milk gravy and pour over them.

FRIGUDEL.

Three and a half pounds of chopped veal, five small crackers rolled fine, one tablespoon salt, one teaspoon pepper and five eggs. Chop the veal fine and add one quarter of the cracker crumbs with the other ingredients, and one tablespoon of cream. Mix with the hand. Strew the rest of the cracker crumbs over the top and spot thick with butter. Add one-quarter pound of salt pork. Put a little water over it and bake slowly for two hours. Cold baked veal may be used; and in this case about three-quarters of an hour's baking will suffice.

HAM BALLS.

Take half a cup bread crumbs and mix with two eggs well beaten; chop fine some bits of cold boiled ham and mix them with the bread and eggs, make into balls and fry in a well buttered frying pan.

HOW TO ROAST A HAM.

Select a choice ham. Wash thoroughly, and peel off thinly, all the smoky part. Place in pan (a covered roaster is best) with skin side down. Cover thickly with a dough of flour and water made as stiff as can be stired with a spoon. Bake slowly until tender.

VEAL LOAF No. 1.

Three pounds of chopped veal, one dozen crackers rolled fine, two eggs beaten well, one cup

milk, one tablespoon salt, pepper to taste; piece of butter the size of an egg, a little summer savery. Mix all together, and press into a loaf. Bake one and a half to two hours; while baking baste frequently, with hot water and a little butter.

VEAL LOAF No. 2.

Two pounds of veal and one-fourth pound of pork, chopped fine. One teaspoon black pepper, one teaspoon salt, one tablespoon sweet majoram, two large crackers rolled fine, one gill cream, two well beaten eggs. Mix egg, cracker, spice and cream, and add to the meat. Baste with butter. Bake two hours.

JELLIED CHICKEN OR VEAL.

Boil a chicken in as little water as possible, until the meat falls from the bones. Chop rather fine and season with pepper and salt. Put in a mold a layer of meat and then a layer of hard boiled eggs cut into slices. Boil down the liquor left in the pot one half; while warm add one-fourth of an ounce of gelatine, and when dissolved pour into the mold over the meat. Set in a cool place to jelly.

MOCK DUCK.

Have a round steak cut an inch thick. Make a dressing of bread crumbs well seasoned with pepper and salt, two small onions, chopped fine. Place in the center of the steak, roll up and sew together. Put in a dripping pan with pieces of butter, place thin slices of salt pork or breakfast bacon on the top of the meat. Bake in a moderately hot oven until brown, baste often.

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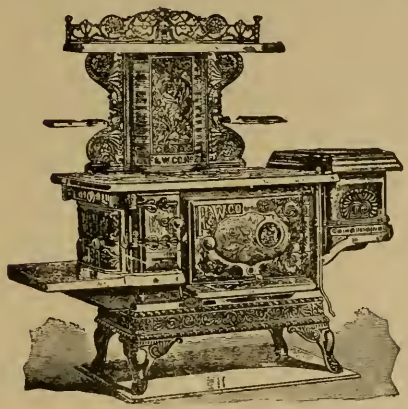

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POTATOES.

ESCALOPED POTATOES No. 1.

Take boiled potatoes, chop them. Put in a pudding dish a layer of potatoes, then a thin layer of rolled crackers, season with pepper and salt, and sprinkle in three or four small pieces of butter; then add another layer of potatoes, crackers and continue, until the dish is filled. Over all pour a cup of cream or rich milk. Bake from one-half to three-fourths of an hour.

POTATO PUFFS.

Two teacups of mashed potatoes, two eggs, one tablespoon butter. Salt and pepper to season. Beat until very light, then drop by spoonful into a buttered baking pan, or it may be put into small individual dishes and served in the same. Bake in a hot oven until a delicate brown.

LYONNAISE POTATOES.

Cut one pint cold boiled potatoes into dice shapes, season with salt and pepper. Fry one tablespoon of onions in one very large tablespoon of butter until yellow. Add the potatoes and stir with a fork until they have absorbed all the butter, being careful not to break them; add one tablespoon chopped parsley. Serve hot.

ESCALOPED POTATOES No. 2.

Take six or seven large potatoes (raw) and peel them. Have ready a buttered baking dish and

into this put first a layer of potatoes sliced thin, then a layer of pepper, salt and butter and a little flour sifted over each layer. Thus proceed until the potatoes are all used, having for the top most layer one of pepper, butter, salt and flour. Fill the dish with milk poured over the whole. Bake an hour in a moderate oven.

BAKED POTATO BALLS.

Mold cold mashed potatoes into balls, having first seasoned and beaten up an egg in it; roll the balls in flour, lay in a well buttered tin and bake to a good brown.

DUCHESS POTATOES.

Cut cold boiled potatoes into cubes, season with pepper and salt, dip in melted butter then lightly in flour; put in a dripping pan and bake fifteen minutes in a quick oven. Serve very hot.

POTATO SURPRISE.

Scoop out the inside of a sound potato leaving the skin attached at one side of the hole, as a lid; mince finely the lean of a juicy mutton chop with a little salt and pepper; put it in the potato, fasten down the lid, and bake or roast; before sewing (in its skin) add a little hot gravy if the mince seems too dry.

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SALADS.

CHICKEN SALAD No. 1.

Use the white meat of two chickens cooked until tender, cut into coarse bits, and add celery cut coarse,—a little more chicken than celery.

DRESSING.

Yolks of five eggs well beaten; add two tablespoons of olive-oil, drop by drop, beating all the time. One tablespoon made mustard, one dessertspoon of sugar, a teaspoon of salt, a little Cayenne pepper, the juice of three lemons. One cup of cream or milk is a great addition.

CHICKEN SALAD No. 2.

White meat of chicken; white part of celery, a little more chicken than celery. Cut coarse.

DRESSING.

Two raw eggs well beaten, one-half teaspoon of mustard, one teaspoon of sugar, a little Cayenne pepper, a little salt. One tablespoon butter, six tablespoons vinegar. Cook over boiling water to the thickness of cream. Add cream just before using.

SALAD DRESSING WITHOUT OIL.

Four eggs, one cup of butter, one-half cup sugar, one cup sweet cream, one tablespoon of salt, one tablespoon mustard, a little Cayenne pepper. Cook over boiling water until it thickens. Remove from fire and stir in slowly one pint vinegar. Very nice for lettuce.

LETTUCE SALAD.

Take the yolks of three hard boiled eggs, add mustard to taste; mash it fine, make a paste by adding a dessertspoon of olive oil or melted butter (use butter always when it is difficult to get *fresh* oil); mix thoroughly, and then dilute by adding *gradually* a teacup of vinegar, and pour over the lettuce. Garnish by *slicing* another egg and laying over the lettuce. This is sufficient for a moderate sized dish of lettuce.

CUCUMBER SALAD.

Four quarts of ripe cucumber rind chopped coarse, twelve medium sized onions, and four ripe peppers chopped fine. Six ounces of mustard seed, add three-fourths cup of salt to the chopped cucumber rind, onions and peppers, and let them remain over night. In the morning add the mustard seed and a little celery seed, and cover with cold vinegar, not very sharp.

CABBAGE SALAD No. 1.

One quart of finely chopped cabbage, about one and one-half teaspoons of salt sprinkled over the cabbage. Let stand until water is drawn out.

DRESSING.

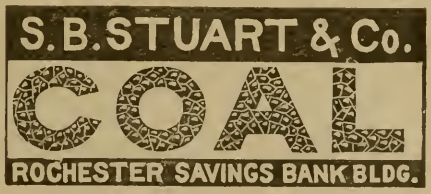
One cup of vinegar, one teaspoon of mustard, yolk of two eggs, half cup of cream, two tablespoons of sugar. Cook in a farina kettle until it thickens, then pour over the cabbage, while hot. Set away to cool. Very good without the cream.

CABBAGE SALAD No. 2.

To a dish of chopped cabbage one bunch of chopped celery. Put in a bowl the yolks of two eggs, one teaspoon sugar, one teaspoon butter, one teaspoon mixed mustard, a little pepper and salt, one-half teacup of vinegar. Set the bowl in boiling water, letting it boil until the mixture thickens; and when cold pour over the cabbage.

POTATO SALAD.

Cut thin eight or ten potatoes steamed. Chop one half onion fine and mix with potato. Beat one egg well and stir in gradually, butter the size of an egg, half-cup of cream, one teaspoon of sugar. Season with red pepper, mustard and vinegar to taste.



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PIES.

SUMMER MINCE PIES.

Five crackers rolled fine, one cup of sugar, one cup of molasses, one cup of warm water, one half cup of vinegar or boiled cider, two eggs. Season with spice to suit the taste. One and one-half cups chopped raisins.

BOILED CIDER PIE.

Three tablespoons of sugar, three tablespoons of water, four tablespoons of boiled cider, two tablespoons of flour, one egg. Beat all together. Bake with upper and under crust.

LEMON PIE No. 1.

One lemon, one cup water, one cup of sugar, three eggs. Grate the yellow part of the rind and squeeze the juice of the lemon, then add the other ingredients and boil until thick. Make a meringue of whites of two eggs and three tablespoons of sugar; spread over the top of the pie. Bake with under crust.

LEMON CREAM PIE.

One cup of powdered sugar, one tablespoon butter, one egg, one lemon, juice and grated rind, removing the seeds with care, one teaspoon boiling water, one tablespoon corn starch, dissolved in a little cold water. Stir the corn starch into the hot water, cream the butter and sugar, and pour

over them the hot mixture. When cool add lemon and the beaten egg. Bake in open shell. Cover with a meringue made of the beaten whites of two eggs and two tablespoons of powdered sugar. Bake a light brown.

PUMPKIN PIE.

One pint pumpkin, stewed and strained, two cups sugar, one teaspoon ginger, one half teaspoon cinnamon, a little salt, four eggs, two tablespoons wine or brandy. Stir pumpkin, sugar, spice and salt together, then add one quart of milk scalding hot, in which one-fourth cup of butter has been melted. Lastly add the eggs well beaten. This recipe will fill three pies.

CREAM PIE.

One pint of milk, scalded; two tablespoons of corn starch three tablespoons of sugar, yolks of two eggs. Wet the corn starch with a little cold milk; beat the eggs and sugar until light, and stir the whole into the scalded milk. Flavor with lemon or vanilla and let cool. Line a plate with pie crust and bake; fill it with cream, after each have cooled, and cover it with frosting made of the whites of the eggs, beaten with two tablespoons of sugar. Bake a light brown.

SQUASH PIE.

One full cup of squash stewed and strained, one cup sugar, one pint milk, two eggs, two tablespoons melted butter, a little salt, ginger and cinnamon.

PINEAPPLE PIE.

One grated pine apple, its weight in sugar, half its weight in butter, five eggs, the whites beaten to a stiff froth, one cup of cream. Cream the butter and beat it with sugar and yolks of the eggs, until light; add cream, pineapple and the whites of the eggs. Bake with an under crust.

PIE-PLANT PIE.

Line your pie plate with pie crust, cut fresh pie-plant into small pieces, filling the dish very full, as it shrinks in cooking. Lay in small pieces of butter, one cup sugar (heaping full) dredge a little flour over the whole, and cover with an upper crust.

MINCE PIES No. 1.

One pint bowl of meat, two bowls of apples, one teacup of syrup, three teacups of cider, three teacups of sugar, one teacup of vinegar, six heaping teaspoons of cinnamon, one small teaspoon of cloves, one half teaspoon of pepper, three fourths of a nutmeg, four tablespoons of butter. Raisins and citron to suit the taste. Boil all together and let stand several days before using.

MINCE PIE No. 2.

Two bowls of meat chopped fine, one bowl of chopped suet, four bowls of apples, three and one-half pounds of raisins and one half-pound of citron, one dessertspoon of cloves, four tablespoons of cinnamon, one coffee cup of molasses, two bowls of sugar a little salt, one pint of brandy (less will

do) mix with boiled cider then cook ten or fifteen minutes.

WHIPPED CREAM PIE.

Bake with under crust, after the crust is baked, spread with jelly, quince is best. Whip a cup of thick cream, and add three tablespoons of powdered sugar. Flavor to suit taste.

APPLE CUSTARD PIE.

Three cups stewed apples, four eggs, one quart of milk. Mash the apples very fine, and make quite sweet; beat the yolks of the eggs light, and mix well with the apple. Season with a little grated nutmeg. Stir milk in gradually, and lastly add the beaten whites.

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PUDDINGS.

ENGLISH PLUM PUDDING.

One-fourth pound of suet, chopped fine, one-half pound of raisins, stoned and chopped, one-half pound currants, one-fourth pound mixed peel, shred fine; one-half loaf stale bread, one grated nutmeg, three eggs, one-half pound brown sugar, one-fourth tumbler brandy, one teacup flour, one teaspoon cinnamon, one teaspoon cloves, one-half pound almonds, a little salt. Soak bread over night, in milk or water, add raisins, currants, suet, sliced peel, &c., and mix thoroughly together. Grease a good sized bowl, fill with the mixture and tie a clean cloth tightly over the top; put into a kettle of boiling water, and boil ten to fourteen hours. When ready to use, turn the pudding on a plate with a bowl still covering it, heat through, then serve with brandy sauce.

INDIAN PUDDING.

To one quart of boiling milk add three tablespoons of Indian meal and one of flour, three tablespoons of suet chopped fine; let boil until meal is cooked. When cool sweeten with brown sugar or molasses. Add two well beaten eggs and spice to taste. Bake until done.

APPLE CUSTARD.

One pint of apple sauce, beaten fine, one pint of sweet milk, three eggs, one cup of sugar, and a little nutmeg. Bake slowly.

STEAMED SUET PUDDING.

Four cups flour, two cups sour milk, four cups suet chopped fine, one cup molasses, one cup sugar, one cup each of currants and raisins (chopped), all kinds of spices; and before putting in the milk, dissolve in it one heaping teaspoon soda. Steam four hours, then put in the oven for about ten minutes. Remains good for any length of time. Before serving steam it until it is warm through.

FIG PUDDING.

Half pound of figs chopped fine, half pound of flour, two teaspoons baking-powder, two eggs, half pound suet chopped fine, one cup milk, one cup of sugar, flavor with wine, and spice to taste. Steam four hours.

CORN PUDDING.

Grate six ears of Green corn, in which drop a tiny pinch of soda. Three eggs, one-half cup of sweet milk, one tablespoon sugar, salt to taste. Pour into well buttered pudding dish. Bake one-half hour, and serve as a vegetable.

APPPE DUMPLING DOUGH.

Six good sized potatoes, boil until tender; mash and run through a sieve, one-half teaspoon of salt, flour enough to roll out. Cover dumplings the

usual way, and steam. Dough prepared in this manner is delicious and will not distress the most sensitive stomach.

BANANA PUDDING.

Heat one and one-half pints of milk to near boiling; stir into it the beaten yolks of four eggs, one tablespoon corn starch dissolved in a little cold water, or milk; one-half cup white sugar; flavor with vanilla; boil all together until like a custard. Lay pieces of sponge cake in a deep dish; slice four bananas over the cake, then turn the custard over it as soon as it is cold. Beat the whites of the four eggs to a stiff froth, sweetened with four teaspoons fine sugar; spread over pudding, and set in the oven until a delicate brown.

KING GEORGE THE FOURTH PUDDING.

One cup of molases, one half cup of sweet milk, one cup of suet chopped fine, one cup of raisins or any kind of fruit desired, one small teaspoon of soda stirred into the molasses, flour enough to thicken like pound cake. Steam four or five hours. Served with plain boiled sauce. This pudding is very nice made of canned sour cherries, using the juice for flavoring pudding sauce.

GRAHAM PUDDING.

One cup of New Orleans molasses, one cup sour milk, one cup Graham flour, one cup of stoned raisins, one teaspoon of soda dissolved in the sour milk. Steam one hour. To be served with brandy sauce, and eaten while hot.

PLUM PUDDING.

One pound of suet, two pounds each of raisins and currants, one-half pound citron, one-half pint molasses, one teaspoon cloves, two teaspoons of cinnamon, one nutmeg, one cup sweet milk, one dozen eggs, two pounds sugar, one loaf of stale baker's bread, crumbled with flour enough to make very stiff. Serve with brandy sauce.

SNOW PUDDING.

Dissolve four tablespoons of corn starch in a little cold water; stir into a quart of boiling water or milk, then add whites of four eggs beaten to a stiff froth, a little salt and two tablespoons of white sugar. Beat well and put into a mould to cool. For cream—one pint of milk, yolk of four eggs, two teaspoons corn starch, one cup of sugar. Flavor with lemon or vanilla.

COTTAGE PUDDING.

One cup of sugar, three tablespoons melted butter, one egg, one cup of milk, one pint of flour, two teaspoons of baking powder. To be eaten with a boiled sauce.

THE BISHOP OF EDINBORO'S PRUNE PUDDING.

Stew gently a pound of French prunes in a pint of water; when nearly soft, add one and one-half teacups of sugar. When quite done remove the stones and cut each prune in small pieces. Have a scant quarter box of gelatine, dissolved in a gill of boiling water, strain into the prunes; add two

tablespoons of brandy and the juice of a lemon; pour into a mould and set on ice. Serve with whipped cream.

CORN STARCH PUDDING.

Take one pint of milk, and when nearly boiling, add two tablespoons of corn starch dissolved in cold water or milk, and a tablespoon of sugar. When ready take off the range, and stir in the whites of two eggs, beaten to a stiff froth, and put into a mould. Make a custard of a pint of milk and yolks of two eggs, and a tablespoon of sugar. Flavor with vanilla and pour over the pudding when cold.

STEAMED PUDDING.

Three-fourths cup sweet milk, two tablespoons melted butter, three teaspoons of sugar, one cup of flour, one and one-half teaspoons baking powder, a little salt. Put as much fruit as you like into cups, fill nearly full of batter, and steam twenty minutes.

TAPIOCA PUDDING.

Three tablespoons tapioca, one quart of milk, a little salt, one tablespoon of butter, two well beaten eggs; sugar and flavoring to suit the taste. Mix tapioca in half the milk, cold, and with the butter; stir on the range until it thickens or boils. Pour it into a dish, stir in the sugar and the remainder of the milk, and when quite cold add the eggs and flavoring, and bake one-half hour in a moderately hot oven. This pudding may be varied by adding raisins or citron.

APPLE PUDDING.

Fill a dish with apples, nicely pared and sliced, sweeten them, add spices to suit the taste, and a little lemon or vanilla; set on the range and partially cook them. Cover with a crust, set on top of the stove until the crust is light, then bake a nice brown. Crust for pudding,—One pint of flour, one and one-half teaspoons baking powder, piece of butter nearly the size of an egg, a little salt and milk enough to mix a soft dough. Sauce for pudding—One egg, one cup of fine sugar beaten very light; Pour a little boiling water over the beaten egg and sugar, until of the consistency of cream. Flavor with vanilla, or grate a little nutmeg over the top.

QUEEN OF PUDDINGS.

One cup of bread crumbs, two cups of milk, two eggs, one-half cup of sugar, piece of butter size of an egg, half the rind of a lemon grated; put the milk in a farina kettle; when it boils add the yolks of the eggs, beaten very light, with the sugar and butter, then add the bread crumbs, and let boil until it thickens, then pour into a pudding dish, and spread a layer of jelly over the top; over all spread the beaten whites of the eggs and set in the oven until it is baked a light brown. This may be baked instead of boiling as directed.

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COOKIES.

GINGER SNAPS No. 1.

One cup New Orleans molasses, one-half cup sugar, one-half cup lard, a little salt, one teaspoon of ginger, one teaspoon soda, dissolved in four teaspoons, of boiling hot water. Mix well and knead hard, roll thin and bake in hot oven.

GINGER BREAD No. 1.

One cup light brown sugar, one and one-half cups New Orleans molasses, and one-half cup lard, stir to a cream, then add one cup sour cream with one small teaspoon soda dissolved in it. Stir all together and add a pinch of salt and one teaspoon of cinnamon and flour enough to mix well, care being taken not to get it too stiff. Bake in a moderately slow oven.

SOFT GINGER BREAD No. 2.

One cup of sour milk, half cup melted butter (melt slowly but do not heat it) one tablespoon ginger; dissolve two teaspoons of soda in as little warm water as will dissolve it, beat one-half the soda into the sour milk and one cup of flour, then the other half of soda into two cups molasses until it foams, when it should be poured into the batter and enough more flour added to make not quite as stiff as pound cake.

SOFT GINGER CAKE No. 3.

Half cup sugar, one cup each of butter, molasses and boiling water, two teaspoons soda, one egg, spice or ginger to taste, and three cups sifted flour. Pour the boiling water on the soda. Mix thoroughly and bake in a moderately hot oven.

GINGER SNAPS No. 2.

One cup molasses, one cup sugar. Put four teaspoons of boiling water into a cup and fill the cup with melted butter; then add one teaspoon ginger, one of salt and one of soda. Roll as thin as possible, using as little flour as can be.

MOLASSES COOKIES No. 1.

One cup molasses, one cup brown sugar, one cup hot water, one cup shortening (butter and lard) one small teaspoon cream tartar, two teaspoons soda, one teaspoon each ginger, salt and cinnamon, half teaspoon cloves, one egg and four cups flour. Stir at night and set in a cool place. In the morning bake in a quick oven; cut in shape after baking. Sprinkle granulated sugar over the top before baking to prevent sticking together when put away.

SUGAR COOKIES No. 1.

Two cups sugar, one cup butter and lard mixed, one cup sweet milk, two eggs, three small teaspoons baking powder, flavor with nutmeg and use flour enough to roll. Sprinkle the tops with granulated sugar and bake.

SUGAR COOKIES No. 2.

One cup butter, two cups sugar, one and a half eggs, half teaspoon saleratus dissolved in a little milk. Flour to roll.

SUGAR COOKIES No. 3.

One egg, one and a half cups sugar, one cup butter, one cup sour milk, one teaspoon soda dissolved in the milk; nutmeg to flavor, flour to roll.

MOLASSES COOKIES No. 2.

Three tablespoons shortening, three tablespoons hot water, small teaspoon saleratus then fill up the cup with molasses. Use in same proportion according to quantity desired. Stir in flour and roll out as soft as possible.

COCOANUT COOKIES.

One cup of white sugar, one-third cup of butter, one egg, four tablespoons sweet milk, one heaping teaspoon baking powder, a little salt, one cup of cocoanut. Make just stiff enough to roll out; roll thin. The cocoanut may be spread on the top, or, mixed in the dough.

LEMON TARTS.

Grated rind, juice and pulp of one lemon, one cup of sugar, four eggs, one tablespoon butter. Beat the lemon, sugar, butter and the yolks of the eggs together. Make a paste, as for pies, fill patty pans with it, and bake; after which fill with the above, using the whites beaten to a stiff froth

with powdered sugar, enough to stiffen; spread over the top, and bake a delicate brown color.

GINGER SNAPS No. 3.

Two cups molasses, one cup butter, one cup sugar, two teaspoons soda, one each of cinnamon and ginger. Boil this mixture five minutes (after it commences) then, while the molasses is hot stir in flour enough to make a dough, which will roll nicely.

OAT MEAL COOKIES.

Two and a half cups fine oat meal, uncooked, two and a quarter cups flour, one cup butter, one cup sugar, two eggs, half cup milk, two teaspoons baking powder, one teaspoon cinnamon. Roll thin and bake in a quick oven.

GINGER COOKIES.

One and a half cups molasses, one cup brown sugar, one cup lard, one tablespoon ginger, one teaspoon soda dissolved in three-quarters of a cup of boiling water; flour, enough to make a soft dough. Bake in a quick oven.

FRIED CAKES No. 1.

Pint bowl of sugar, pint bowl of sour milk or butter milk, half a nutmeg, two eggs, two even teaspoons soda, one *scant* half cup butter. Mix two or three days, before using and keep in a cold place. The dough is quite as good if kept a week or ten days as cold as possible.

FRIED CAKES No. 2.

Two eggs, one cup sugar, one cup sweet milk, three teaspoons baking powder, three teaspoons shortening, and one quart flour.

DOUGHNUTS.

One teacup sweet milk, one teacup white sugar, one tablespoon butter, two teaspoons baking powder, nutmeg and cinnamon. Mix with flour as soft as possible.

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CAKES.

LAYER CAKE.

One and a half cups sugar and two tablespoons butter rubbed together, one egg, one cup sweet milk, two and a half cups sifted flour, three teaspoons baking powder. Flavor and bake in layers.

FIG FILLING No. 1.

A quarter of a pound of figs chopped fine, seven tablespoons water, three tablespoons sugar. Boil until it thickens.

ORANGE FILLING.

One cup sugar, white of one egg. Grate an orange and stir in last.

CREAM FILLING.

One cup of milk, one egg, two teaspoons corn starch, two tablespoons sugar. Dissolve the corn starch in a little of the milk and mix the other ingredients with it. Heat the rest of the milk and when it is boiling add the corn starch and boil till it thickens.

CHOCOLATE FILLING FOR CAKE.

One pound granulated sugar, one cup milk, one ounce Baker's chocolate, grated ; butter the size of an egg, one teaspoon of vanilla. *Boil* fifteen minutes.

FIG FILLING FOR CAKE No. 2.

Six figs, one cup raisins, chopped together. Mix one egg, two tablespoons sugar, one tablespoon currant jelly. Do not cook. Spread on the layers.

BOILED FROSTING.

One cup sugar, water enough to dissolve the sugar. Set on stove and boil without stirring until it begins to thicken. Beat the white of an egg very light and stir in the boiled sugar very slowly, beating constantly.

CHOCOLATE LAYER CAKE No. 1.

Three-quarters of a cup of butter, three-quarters cup of milk, two cups sugar, the whites of four eggs beaten light, three cups of flour and three teaspoons of baking powder. Cream the butter and sugar together and stir in the other ingredients, the eggs last. Bake in jelly cake pans.

FROSTING FOR THE ABOVE.

Beat the yolks of four eggs and enough confectioners sugar to make a stiff frosting, together. To this add a quarter cake of Baker's chocolate, melted.

LADY CAKE.

Half cup butter, one and a half cups sugar, two-thirds cup milk, whites of six eggs, two cups flour, two teaspoons baking powder.

CHOCOLATE CAKE No. 2.

Large half cup brown sugar, large half cup sweet milk, one tablespoon butter, two eggs

beaten separately, two-thirds cake chocolate, three teaspoons baking powder and one cup of flour, or more if needed.

FILLING FOR CHOCOLATE CAKE.

Two-thirds cup milk, two cups white sugar, half tablespoon butter, boil ten minutes; flavor to suit the taste. Stir until cold.

ALMOND CREAM CAKE.

Two cups sugar, half cup butter, one cup cold water, yolks of three eggs and whites of six, two teaspoons baking powder and two cups of flour. Bake in layers.

FILLING FOR CAKE.

Half pint sour cream, one pound almonds, four eggs beaten separately. Beat four tablespoons sugar with the whites, four with the yolks, and four with the cream. Stir all together and boil until thick, then beat into it the almonds blanched and chopped and one cup of hickory nuts chopped fine.

WHITE CITRON CAKE.

Whites of four eggs, one and a half cups sugar, half cup sweet milk, half cup butter, two cups flour, half pound citron or currants. The eggs should be beaten and stirred in last.

SPICE CAKE No. 1.

Three eggs, two cups sugar, one cup butter, one cup sour milk, one teaspoon soda, spices and raisins; flour enough to stiffen.

FRUIT CAKE No. 1.

Two cups brown sugar, one cup butter, two eggs, one cup sour milk, one teaspoon soda, two cups raisins, two cups currants, one tablespoon allspice, one tablespoon cinnamon, one teaspoon cloves, one nutmeg. Flour enough to make quite stiff. Stir eggs, butter, sugar and spices together well.

ONE EGG CAKE.

One and a half cups sugar, one-third cup butter, one cup sweet milk, one egg, three cups flour, three teaspoons baking powder. Flavor with lemon.

SPONGE CAKE No. 1.

Take the yolks of three eggs and a cup of pulverized sugar, beat together until very light; then add three tablespoons luke warm water, one cup flour, one and a half teaspoons baking powder, one teaspoon vanilla, and lastly add beaten whites. Bake in a slow oven.

ROLL SPONGE CAKE.

One cup sugar, one cup flour, four eggs, two teaspoons vinegar, three teaspoons baking powder, a pinch of salt and flavoring extract. Spread with jelly or chocolate. Sprinkle pulverized sugar on a napkin and lay the cake on it before rolling.

SPICE CAKE No. 2.

Four cups flour, two cups sugar, one-half cup butter, one-half pound currants, two cups sour milk, one tablespoon mixed spices and one teaspoon soda.

NUT CAKE No. 1.

Two-thirds cup of butter, two cups sugar, one cup milk, three eggs, three cups flour, three teaspoons baking powder, one cup nuts chopped fine. Bake in shallow tins; frost; cut in squares, with walnut meat on each square.

NUT MACAROONS.

One cup chopped nuts, one cup sugar, one cup flour, three tablespoons water, one egg, lump of butter size of small egg.

NO EGG CAKE.

One cup sugar, one cup sour milk, one cup cut raisins, one and a half cups of flour, four tablespoons of melted butter, and one teaspoon of soda.

FRENCH CAKE.

One-half cup butter, three cups flour, two cups sugar, one cup sweet milk, three eggs, three teaspoons baking powder. Beat yolks in milk, whites separately. Bake in dripping pan; when cold cut in squares.

PORK CAKE.

One pound fat pork chopped fine, two cups brown sugar, two cups molasses, two cups hot water, two pounds raisins, three eggs, two teaspoons soda, one wineglass of brandy. Spice according to taste. Bake slowly.

DELICATE CAKE.

Two cups sugar, half cup butter, three-quarters cup of sweet milk, three scant cups flour, whites of six eggs and three teaspoons baking powder.

SPONGE CAKE No. 2.

Eight eggs, two cups sugar, two cups flour, six tablespoons cold water, four teaspoons baking powder. Beat whites of eggs separately. Add flour last, and mix as lightly as possible.

IMPERIAL CAKE.

One cup sugar, half cup butter, half cup milk, two eggs, two teaspoons baking powder, one cup chopped raisins, half cup sliced citron, half pound blanched and chopped almonds.

SAND CAKE.

Two cups sugar, one cup butter, one cup flour, one cup corn starch, eight eggs beaten separately and two teaspoons baking powder,.

ANGEL'S FOOD.

Whites of eleven eggs well beaten, one and a half cups sugar, one cup flour, three teaspoons baking powder sifted in flour. Add flour to the sugar and eggs, and mix as little as possible. Half teaspoon vanilla and lemon. Bake forty minutes.

FRUIT CAKE No. 2.

One pound flour, one pound sugar, one pound butter, two pounds currants, two pounds raisins, half pound citron, nine eggs, four nutmegs, one tablespoon each of cloves, allspice and cinnamon, one teaspoon soda, half cup molasses, one teaspoon vanilla.

NUT CAKE No. 2.

One and a half cups brown sugar, half cup butter, two cups flour, three quarters cup sweet milk, one and a half teaspoons baking powder, whites of four eggs, a pint of nut meats. Bake in a moderate oven.

CARAMEL CAKE.

One cup sugar, one scant cup of butter, one cup of milk, three cups of flour, two eggs, three teaspoons baking powder. Into this dough stir the following mixture, first allowing it to cool. One half cake grated chocolate, one cup sugar, one-half cup milk, yolk of an egg, boiled together until thick.

CREAM PUFFS.

One-half pint water, one-half cup butter, two cups flour. Boil butter and water together and stir in the flour by degrees while they are boiling. Let this cool; then add five eggs well beaten, one-quarter teaspoon soda. Drop the mixtures in tins, and bake in a quick oven.

CREAM FOR THE PUFFS.

One pint of milk, one-half cup flour, one cup sugar, three eggs. Beat eggs, sugar and flour together, and stir into the milk when it is boiling.

BREAD CAKE.

Two ounces butter, two ounces sugar, eight ounces currants. Warm the butter in a cup of good milk. Add cinnamon and ginger to taste, one egg and a half teaspoon soda. Mix all with

a cup and a half of bread dough (light), carefully stirring out all lumps.

DRIED APPLE CAKE.

A heaping cup of dried apples. Soak them over night in cold water. In the morning chop them and simmer in a cup of molasses four hours. Then add one-half cup butter, one-half cup sour milk, one-half teaspoon soda, two cups of flour and one cup each of seeded raisins and English currants. Spice to taste; bake slowly. Improves with age.

FIVE MINUTE CAKE.

Two-thirds of a cup of granulated sugar, a piece of butter the size of an egg, two scant cups flour, whites of two eggs, half cup water, two teaspoons baking powder. Mix all these together by stirring well for five minutes.

BRIDGET'S BREAD CAKE.

Three cups bread dough, very light, three cups sugar, one cup butter, one cup raisins, three eggs, one nutmeg, one teaspoon soda, dissolved in a little hot water. Rub butter and sugar together, add the beaten eggs and spice; mix all thoroughly with the dough. Let it rise a short time before baking.

COLD WATER CAKE.

Three cups flour, two cups sugar, one cup cold water, whites of four eggs, half cup butter and two teaspoons baking powder.

JUMBO CAKE.

Rub one cup sugar and half cup butter to a cream, the beaten whites of three eggs, half cup sweet milk, two cups flour, two teaspoons baking powder.

FROSTING FOR THE SAME.

Yolks of three eggs, and a half cup powdered sugar, one teaspoon vanilla, beat for fifteen minutes and spread between the layers and over top of the cake.

JELLY CAKE.

Two cups sugar, three-quarters cup butter, one cup sweet milk, three cups flour, two teaspoons baking powder. Bake in layers and spread with jelly between the layers.

JELLIES AND CUSTARDS.

LEMON JELLY No. 1.

Turn one pint of cold water over one box of gelatine and two lemons cut up, let it stand three hours. One and one-fourth pounds of sugar and one quart of boiling water, add one pint of wine and strain into moulds. If you like, grapes may be laid into the moulds, and the jelly turned over them when it is just cool.

LEMON JELLY No. 2.

One-half box Coxe's gelatine, soaked in one-half pint cold water one hour; add one pint boiling water, and one and one-half cups of sugar and three lemons, using the juice and grated rind. It may be cooked or not as one pleases, it is just as well not too. Strain into moulds and set in a cold place.

COFFEE JELLY.

One cup ground coffee boiled in three cups of water slowly one-half hour, one box of Coxe's gelatine, one cup of sugar. Strain the boiling water on the gelatine, when perfectly dissolved, put into moulds to form. Before serving turn the jelly on a dish and pour around it one pint of cream whipped, and one-half cup of sugar; flavor with vanilla. Bits of currant jelly may be added to the whipped cream. This makes a very nice dessert.

GERMAN CREAM.

One-half box of gelatine, one quart of milk, yolks of three eggs. Dissolve the gelatine in the milk, add the beaten yolks. Put in a farina boiler, and place on the range, cook until it becomes a soft custard, stirring all the time. Beat the whites of the eggs to a stiff froth, add six tablespoons of sugar and flavoring to suit taste. When the custard is cold add the beaten whites.

APPLE JELLY.

Use good, tart apples, cut them up without paring, and cover with water; cook until soft. Squeeze out the juice and use one-half pound of sugar to one pint of juice; boil fast for twenty minutes or until it jellies. Too much boiling makes it hard and dark color.

CHARLOTTE RUSSE No. 1.

Beat one quart of sweet cream to a stiff froth. Put one-third of a box of gelatine in a new tin cup with seven tablespoons of cold water and set on the stove until it dissolves. While warm stir into the whipped cream very slowly; add a cup of pulverized sugar and three teaspoons of vanilla.

ORANGE FLOAT.

One pint of milk, one tablespoon corn starch, three eggs, saving the whites of one egg for frosting. Pare and remove the seeds from three oranges, cover these with fine sugar. Let them stand until ready to use, then stir the custard and oranges together.

ORANGE MARMALADE.

Twelve sweet oranges and three lemons. Cut the fruit across the grain in the thinnest slices possible. Lay them in four quarts of water for thirty-six hours. Then boil gently for three hours; and lastly add eight pounds granulated sugar and boil for a half hour, or until it jellies.

CHARLOTTE RUSSE No. 2.

Dissolve half a box of gelatine in a pint of milk. Let it stand a half hour. Make a custard of one pint of milk, yolks of four eggs, and one cup of sugar. First, cream the eggs and sugar, and put them on to boil with the milk. Add the gelatine and again let them come to a boil. Whip one pint of cream. When the custard is cold and beginning to thicken, stir in a little at a time and and alternately the beaten whites of the eggs and cream. Line a dish with lady fingers and pour in the mixture and set in a cold place.

RUSSIAN CREAM.

Cover one ounce of gelatine with cold water, and let stand fifteen minutes; then add one cup of sugar and the beaten yolks of four eggs, and stir into one quart of scalding milk. Let it cook two or three minutes, and then cool while beating the whites of the eggs; add the beaten whites. Flavor and pour into moulds. Serve with whipped cream.

ICING.

Whites of four eggs, four cups of sugar; pour one-half pint of boiling water over the sugar. Boil until, when dropped in water it is very stiff, but not brittle, pour over the beaten whites of the eggs, While warm add one-half teaspoon citric acid. One tablespoon of vanilla.

Icing may be colored yellow by putting the grated peel of an orange or lemon in a muslin bag, straining a little juice through it and squeezing it hard into the beaten egg and sugar. Strawberry juice colors a pretty pink.

MERINGUES.

Whites of six eggs, one pound confectioner's sugar. Flavor to suit taste. Beat the whites very stiff stirring the sugar in gradually (sift the sugar). Beat until thick, add the flavoring. Butter slightly sheets of white paper and lay upon pieces of hard wood boards. Drop the mixture on the paper a spoonful at a time, in oral form rounded, and thick at the top. Bake in a slow oven, remove from the paper, and join by the under side two by two, the inside will be soft and creamy. These are very nice placed in a dish of floating islands singly, not joined.

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PICKLES.

CUCUMBER PICKLES No 1.

For five hundred very small cucumbers. First wash clean, removing all black specks; put them in a stone jar, add one teacup of salt and enough water to cover, and let them remain all night. In the morning drain them carefully, and put into a preserving kettle and cover with vinegar, letting them stand on the stove until the vinegar is at boiling heat, then remove the cucumbers to glass jars; add a few pieces of cinnamon, two or three cloves and one cayenne pepper, to each jar; fill the jar with the hot vinegar and screw on the top.

CUCUMBER PICKLES No. 2.

Select small cucumbers, of uniform size. Wash the cucumbers in cold water, taking care to remove specks; then put them in a stone jar. Make a weak brine (strong enough to bear up an egg) of salt and water. Pour the brine over the cucumbers, boiling hot: then let them remain one day and one night. The next day pour off the brine, scalding it, and pouring over the cucumbers again, let them remain another day and night. The third day, pour off the brine and wash the cucumbers thoroughly in cold water. Put them in a jar and pour over them cold vinegar. Add a few small pieces of alum and horse-radish root, and spice to suit the taste.

CHOPPED CUCUMBER PICKLES.

One peck cucumbers, one-half dozen onions; a few green peppers. Peel and slice cucumbers, and sprinkle with salt. Next day, chop and squeeze them dry, add a little mustard or mustard seed. If neither be convenient, omit the mustard without detriment to the flavor. In filling your jars, let them be half full of cucumbers, and fill up with good strong vinegar. Cucumbers absorb a good deal, and the jars should be examined often to see that they are well covered with vinegar. This is a delightful pickle.

GREEN TOMATO PICKLES.

One peck green tomatoes sliced thin, one-fourth peck onions; put in a stone jar and after sprinkling salt over them, let them remain all night. In the morning drain, then boil for one hour in a weak solution of vinegar. Drain this off and take one gallon of vinegar, one-half pound brown sugar, one-half pound white mustard seed, one ounce of mace, one teaspoon of cloves; put these on to boil. To the tomatoes add one box of mustard mixed with vinegar, and one teaspoon cayenne pepper. Pour the boiling vinegar over the tomatoes and then when quite cool add nearly a bottle of olive oil.

MUSTARD PICKLES No. 1.

Two quarts of very small onions, two quarts of very small cucumbers, three medium cauliflowers, six green peppers. Wash the onions and cucumbers in cold water. Separate the cauli-

flowers in small parts, wash in cold water. Make a weak brine of salt and water, put the onions, cucumbers and cauliflowers in a jar, and turn the brine over them, covering them well with the brine. Let stand twenty-four hours. Scald the onions and cauliflower in the water they have stood in, until tender, but don't let them lose their shape. Drain well and put in a jar; turn over them the paste while it is hot, covering them well; if this quantity will not cover pickles, make as much more as is needed.

THE PASTE.

Six tablespoons mustard, six tablespoons turmeric powder, one cup of flour, one-half cup brown sugar, two quarts of vinegar. Mix the mustard, turmeric powder, and flour together with a little cold vinegar, and stir them into the boiling vinegar. Add a little celery seed and a little white mustard seed (about one teaspoonful of each).

CHILI SAUCE No. 3.

One peck of ripe tomatoes, six green peppers, six onions, two teaspoons of ground allspice, two teaspoons ground cloves, two cups brown sugar, five cups vinegar. Scald and skim the tomatoes; chop the onions and pepper. Boil all together slowly three or four hours. Bottle while hot.

TOMATO CATSUP.

To one gallon of tomatoes, after straining, add one and one-half cups of sugar, two cups of vinegar, one tablespoon of allspice, one tablespoon of cloves, one tablespoon of cinnamon, one-half table-

spoon of cayenne pepper, one-half tablespoon of black pepper, one lemon grated rind and juice, one tablespoon of mustard. Salt to taste. Boil five hours slowly. Bottle tightly while warm.

GRAPE CATSUP.

Five pints of grapes, simmer, then strain; add two pints sugar, one pint of vinegar, two tablespoons mixed spices. Salt and pepper. Boil until thick, and bottle while hot.

SWEET GREEN TOMATO PICKLES No. 2.

Scald, peel and slice the tomatoes. Make strong ginger tea, drop the tomatoes in and scald well. To every two pounds of fruit add one-half pound of sugar, and one-half pint of vinegar. Make a syrup of this, put in the fruit and boil till clear, adding stick cinnamon and whole cloves.

MUSTARD PICKLES No. 2.

Two gallons of best vinegar, four and one-half pounds of sugar, four ounces of coarse salt, one-fourth pound ginger, one-half ounce ground cloves, one-fourth ounce ground all-spice, one-fourth pound mustard seed, small piece of alum. Boil all one-half hour. Mix one-half pound ground mustard and one-fourth pound turmeric powder with a part of the vinegar till it is smooth, then mix with the pickles and let it come to a boil; put in string beans, cauliflower and small onions dry, having first soaked them in salt water over night.

TOMATO PICKLES No. 3.

One peck green tomatoes (sliced). Sprinkle with half cup of salt and let stand twenty-four

hours. Drain them and boil in vinegar; when cooked put in a jar, draining off the vinegar. Then to half gallon of fresh vinegar add four pounds brown sugar and three ounces stick cinnamon; boil, pour over the tomatoes and cover them closely.

CHILI SAUCE No. 1.

One dozen ripe tomatoes, four onions, and three green peppers. Chop finely. Then add one pint of vinegar, two teaspoons salt, two grated nutmegs and two pounds brown sugar. Boil till tender, bottle and seal tightly.

CHILI SAUCE No. 2.

Twelve ripe tomatoes, two large onions, four green peppers, two tablespoons salt, two tablespoons brown sugar, one tablespoon ginger, one tablespoon cinnamon, one tablespoon ground mustard, one nutmeg grated, four cups of vinegar. Chop peppers fine and peel tomatoes. Boil all together until tender.

PICALILLI.

One peck green tomatoes, one head cabbage, three onions; chop fine and add half a pint of salt. Let it stand over night; in the morning drain off the brine and scald in weak vinegar, then drain this off and stir in ground spices to suit the taste. Chop three green peppers and stir them with a little horse-radish root into the pickles. Pack them closely in a crock and cover with strong vinegar.

PICKLE PEACHES.

To one quart of good cider vinegar, add three and one-half pounds of sugar, two ounces of cinnamon, one ounce of cloves, one ounce of allspice. Wipe the peaches with a dry cloth, (selecting choice fruit) place in a steamer over a kettle of boiling water, until soft enough to pierce with a fork; taking from the steamer place them carefully in a stone jar. Boil the spice and vinegar together; before adding the sugar, after all have been boiled an hour, pour over the peaches. The next day pour the syrup off the peaches and scald the syrup, again pouring over the fruit luke warm; the following day repeat again, pouring the syrup over the fruit after scalding. The nicest way to fix the spice is to make small bags of unbleached muslin, one bag for each kind of spice.

SPICED PEARS.

Six pounds of pears, four and a half pounds of sugar and one quart of vinegar. Boil the sugar and vinegar together until they make a nice syrup. Meanwhile steam the pears until soft, then put them in the syrup and let all come to a boil, adding whole cloves and cinnamon.

SPICED CURRANTS.

Six pounds of currants, three pounds of raisins, two tablespoons allspice, two tablespoons cinnamon and one tablespoon cloves. Make a syrup of three pints of sugar, to one of vinegar, skim if necessary; then add fruit and boil until it is thick. When almost done add spices.

TOMATO SAUCE.

Take one peck of ripe tomatoes. Pare, chop fine, and let them drain through a sieve over night. Throw away the juice and to the pulp add one-half cup of salt, one-half cup of sugar, one-half cup of mustard seed, one ounce of celery seed, one teaspoon allspice, two tablespoons black pepper, one quart of vinegar. Do not cook. It is not necessary to use as much black pepper; suit the taste.

TOMATO PRESERVES.

Five pounds ripe tomatoes, ten pounds sugar, six lemons, one ounce green ginger. Pare the tomatoes, slice the lemons and ginger very thin. Remove all seeds of the lemons. Boil all together until quite thick, then add sugar, and boil until the syrup looks clear and rich. Watch closely as tomatoes burn easily.

CANDIES.

MOLASSES CANDY.

Three cups yellow coffee sugar, one-half cup molasses, one cup of water, half teaspoon cream tartar, butter size of a walnut. Flavor with vanilla. Boil till it hardens in water.

BUTTER SCOTCH.

Three cups molasses, one cup sugar, butter the size of an egg, and half teaspoon soda. Boil till it hardens when dropped in water.

TAFFY.

Six tablespoons sugar, two tablespoons butter, and three tablespoons of molasses. Boil ten or fifteen minutes, and cut in squares when cool.

CHOCOLATE CARAMELS.

One cup grated chocolate, one cup molasses, one cup of sugar, half cup milk, ten drops of vanilla, and butter size of an egg. Boil molasses, sugar, chocolate and milk, twenty minutes; when nearly done add butter and vanilla. When done pour on buttered tins, and when quite cool mark in squares with a knife.

KISSES.

One cup fine white sugar, whites of two eggs. Drop on paper and bake in a quick oven.

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SUNDRIES.

FOR AN OMELET.

One egg, one tablespoon milk, beaten thoroughly together. Fry in very hot butter, brown on one side, then turn over and brown on the other side.

QUAKER OMELET.

Three eggs, one-half tablespoon corn starch, one-half cup sweet milk, one-half teaspoon salt. Beat yolks of eggs and corn starch together, add salt and milk, stir well. Have a frying pan very hot, butter well and pour in the mixture and cover. Place on a moderately hot part of the stove. Cook until it begins to set in the center, then pour in the whites of the eggs, beaten to a stiff froth. Cover closely and cook six or eight minutes. Turn over carefully if preferred brown.

APPLE JOHNATHAN.

One cup water or milk, one egg, piece of butter size of an egg, two teaspoons of baking powder, and flour enough to make a batter. Have ready a few apples, pared and sliced, put them in the bottom of a baking dish and pour the batter over them. Bake about half an hour, or until the apples are done. Serve while hot with sauce.

FIVE O'CLOCK TEA CRACKERS.

Grate cheese on as many crackers as you need, and just before serving, place in a hot oven until the cheese is melted. Very good.

WELSH RAREBIT.

One-half pound rich cream cheese, one-fourth cup of cream or ale, one scant teaspoon mustard, one-half teaspoon salt, a little cayenne pepper, one egg, one teaspoon butter, four slices of toast, cut in large squares. Break or grate the cheese, add to milk and put on the range in a double boiler. Toast the bread and keep it hot. Mix mustard, salt, and pepper, add the eggs and beat well; when cheese is melted, stir into the egg and seasoning, add the butter; cook until it thickens. Don't let it curdle. Pour over the toast and serve.

TO BAKE A LARGE FISH WHOLE.

Cut off the head and split the fish down nearly to the tail. Prepare a nice dressing of bread, butter, pepper and salt, moisten with a little water. Fill the fish with this dressing and bind it together with fine cotton cord, so as to hold the dresssing. Bake a large fish about an hour, in a dripping pan, and pour around it a little water and melted butter. Baste frequently. Serve with the gravy of the fish.

TARTAR SAUCE.

FOR BAKED OR BOILED FISH.

One-half cup of butter, juice of one-half lemon, yolks of two eggs, a speck of cayenne pepper, one-half cup of boiling water, one-half teaspoon of salt. Beat butter to a cream, add the yolks little by little, lemon juice, pepper and salt. Cook over boiling water. Beat with egg beater while cook-

ing until it begins to thicken (about one minute) then add boiling water, beating all the time.

CODFISH BALLS.

Put the codfish in cold water, set on the back part of the range; when the water gets hot, pour off, and put on cold water again, until the fish is freshened, then pick it in small bits. Boil potatoes, mash them, and while hot, mix the fish and potatoes together, using two-thirds potatoes and one-third codfish. Put in plenty of butter. Make into balls, and fry in plenty of hot lard. The lard must be hot before putting the balls into it.

TO BOIL FISH.

Put the fish in a kettle with cold water sufficient to cover it, having first rolled it in a floured cloth. Allow five minutes for every pound of fish, counting from the time it begins to boil.

FRAGMENTS.

FLUID FOR CLEANING GLOVES.

One gallon deoderized benzine, one-half gallon chloroform, one-half ounce ether, one ounce of alcohol, one ounce oil of cologne. Dip the gloves in the fluid and wash.

FLUID FOR CLEANING SILVER.

One-half pint alcohol, one-quarter of pound prepared chalk, one ounce camphor gum, four ounces aqua ammonia, one-fourth pound paris white. This is splendid.

JEFFLA WATER.

One pound of sal-soda, one-half pound of chloride lime, dissolved in two quarts warm water; add two quarts more. Strain and bottle. Make in an earthen crock. Use one tablespoon of the fluid to one quart of water. This is splendid for removing stains from table linen.

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